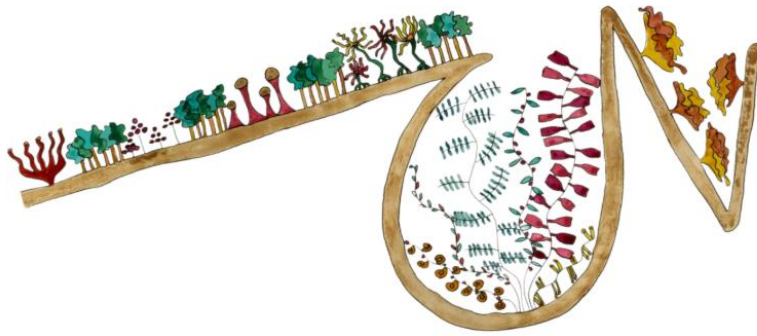


BEAUJOLAIS

Blanc



ELISA GUERIN

Region of production : North of Beaujolais – France

Culture : Grape variety : Chardonnay

20 years old vines

Vines pruning : taille guyot en arcure

Density : 8000 vines per ha

Agroecological viticulture, soil conservation, biodiversity friendly, no chemical using

Terroir : Le “Chatelard” // On the village of Lancié (one of the few clay and lime soil on the cru sector of Beaujolais)

Exposure : South-east

Soil : clay and lime soil with rock of limestone

Yields : 40Hl/ha

Vinification : Hand harvested with hand selection of grapes

Maceration of the grapes at cold temperatures during 24 hours

Slow press

Settling during 12 hours

No sulfites during vinification and aging

Vinification with indigenous yeast without oenological inputs

One month fermentation

Vinification in barrels and élevage in gross lees

Aging during 8 months: 50% in reused oak barrels and 50% in tank

No enzymatic uses, no filtration

Soft sulfiting at the bottling

Bottling analysis:

Couleur	Acidité totale Méthode IRTF	pH Méthode IRTF	TAV Proche Infra Rouge	Glucose + Fructose Méthode enzymatique	Acidité volatile Méthode IRTF	Acide Volatile en g/l H2SO4 par méthode enzymatique	Acide malique Méthode enzymatique automatisée	Acide lactique Méthode enzymatique automatisée	SO2 Libre Méthode colorimétrie automatisée	SO2 Total Méthode colorimétrie automatisée
	g H2SO4 /L		%vol	g/L	g H2SO4 /L				mg/L	mg/L
BL	3,27	3,27	11,93	0,19	0,30		<LD	1,01	<LD	<LQ

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